



Dinner Party Collection

To Start

Hot Smoked Salmon & Crayfish Tail Cocktail

Pickled Cucumber, Horseradish Cream & Toasted Ciabatta

****Chicken & Chorizo Terrine****

Roasted Tomato & Basil Chutney with Focaccia Crisp

****Gorgonzola, Fig & Walnut Bruschetta****

Endive Salad & Sweet Balsamic

****Warm Smoked Haddock, Leek & Tew Valley Cheddar Tart****

Rocket Leaves & Candied Bacon Crisps

****Ham Hock, Apricot & Rosemary Roulade****

Mango Salsa, Baby Leaf Salad & Warm Sourdough

Char-grilled Asparagus & Poached Duck Egg

Semi Dried Baby Tomatoes & Hollandaise Sauce

To Follow

****Leek & Gruyere Stuffed Breast of Chicken****

Wrapped in Smoked Bacon served with Dauphinoise Potato, Fine Beans and Grain Mustard Cream

****Slow Roasted Pork Belly****

Creamed Baby Spinach, Buttered New Potatoes, Roasted Carrots and Cider Sauce

****Parsnip, Red Leicester & Spinach Roulade****

Creamed Leeks, Red Onion Croquette and Rocket Leaves

****Slow Cooked Blade of Beef, Red Onion Jam & Shropshire Blue Wellington****

Poached Carrots, Fine Beans, Garlic & Thyme Mash with a Red Wine Sauce

****Confit of Duck Leg****

Roasted Sweet Potatoes, Pickled Red Cabbage Puree, Curly Kale with a Red Wine & Thyme Reduction

Pan Fried Fillet of Sea Bass

Wild Mushroom Fricassee, Pea Puree, Polenta Chips and Crispy Shallots

To Finish

****Mango & Passion Fruit Cheesecake****

Raspberry Coulis & Fruit Garnish

****Sticky Toffee Pudding****

Butterscotch Sauce and Cream

****Dark Chocolate Tart****

Toffee Mascarpone, Baby Fudge & Chocolate Pencils

Trio of Chocolate

Warm Chocolate Fondant, Chocolate Honeycomb & White Chocolate Ice Cream

Dark Cherry Crème Brulee

Chocolate Dipped Shortbread

Sugar Glazed Limoncello Tart

Burnt Orange & Lemon Sorbet

Please choose one dish from each course for all guests.

We will ensure that any pre-ordered dietaries are fully catered for by altering or recreating the chosen dish to suit their needs.

All prices are based on a minimum of 10 guests and include crockery, cutlery, Chef/s and uniformed waiting staff.

*Menu options Marked * can be provided ready prepared as a drop off only for you to heat and serve, all instructions will be provided

Please note: one weeks notice for all dinner parties